

BREATHLESS

SPARKLING WINES



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BREATHLESS



Life is not measured by the
number of breaths we take —
but by the number of moments
that take our breath away.

*Owners of Breathless Wines,
sisters Cynthia Faust,
Rebecca Faust & Sharon Cohn*

About Breathless



The path to happiness and a sense of well-being resides in the simple act of savoring the little things, like a baby's laugh; a loved-one's smile; a fire softly burning; or warm bread, just out of the oven. Or even enjoying a glass of bubbles with a long-missed friend.

Breathless Wines is a family affair, built by the love of three sisters, Sharon, Rebecca, and Cynthia, and the passion for life that their mother passed down to them. The sisters, along with Breathless Winemaker Penny Gadd-Coster, are dedicated to creating refreshing method champenoise sparkling wines that pair well with life's special moments.

"Breathless is about celebrating moments in life—big or small—that take our breath away," says Sharon Cohn, "We are honoring our mom, Martha, who encouraged dreaming big—'never take a breath for granted, and live life to the fullest' was her mantra."

Founded in 2008, Breathless is run by the three sisters, each contributing their own knowledge and specialty in the Wine Industry. Sharon Cohn (sister 1 of 3), the "glitz, glamour and panache" behind Breathless, handles marketing; Rebecca Faust (sister 2 of 3) brings her entrepreneurial spirit and two decades in the wine industry and is the co-owner of Rack and Riddle, a highly acclaimed custom wine service; and Cynthia Faust (sister 3 of 3) brings business savvy and 20 years as a financial manager to the Breathless Brand.



The Fourth Sister

Breathless wines are lovingly crafted by the talented winemaking hand of Penny Gadd-Coster (the honorary 4th sister). Penny launched her career 30 years ago at Jordan Winery, oversaw the inception of J Vineyards & Winery, and worked her way up to Sparkling Winemaker before joining Rack & Riddle in 2007. Penny now brings her sought-after winemaking expertise to hundreds of International wine brands as Executive Director of Winemaking at Rack & Riddle Custom Wine Services and the founding winemaker for Breathless Wines. Penny's talents have garnered more than 100 medals and 90+ ratings for the wines she has created. In 2013 she was named "Winemaker of the Year" (Wine Industry Awards) honoring her significant contributions to winemaking.

MÉTHODE CHAMPENOISE



The best Champagnes and sparkling wines are made by méthode champenoise which requires a secondary fermentation in the bottle. This secondary fermentation is accomplished by adding a mixture of sugar and yeast, called the liqueur de tirage, to still wine. This wine is then bottled and capped. The yeast acts on the sugar and the resulting carbon dioxide remains trapped in the bottle. Quality sparkling wines are usually left on their yeast for several months, even up to six years. At the end of this process the cap is removed and replaced with the traditional cork with wire cage.



The Breathless Vineyards



The Breathless vineyards produce grapes with complexity and structure reflective of the diverse climates of the North Coast. In the Dry Creek Valley, mountains deflect the cooling marine air allowing full fruit flavors. In the Russian River Valley and Los Carneros further south, the vines are influenced by a steady inflow of sea fog from the San Francisco Bay and Pacific Ocean. This results in grapes with deep complexity, acidity and longer ripening time. Having honed in on the best vineyards, and within those the best clones, allows the personality across vintages to achieve consistency. The varying soil types in the region bring different characteristics to the grapes grown there.

The Breathless Wine Family



BRUT

North Coast

50% Pinot Noir, 46% Chardonnay

4% Pinot Meunier

27 months aging

Alcohol 12.0%

pH 3.04

Total Acidity .88g/mL

Residual sugar 1.05%

This Brut's fine mousse fills the palate with a light, refreshing effervescence. Enjoy pink grapefruit, green apple, and citrus flower aromas with just a hint of yeast. The finish is smooth and satisfying.



BRUT ROSÉ

North Coast

96% Pinot Noir, 3% Pinot Meunier

1% Chardonnay

26 months aging

Alcohol 12.5%

pH 3.05

Total Acidity .94g/mL

Residual Sugar 1.0%

Our Brut Rosé has dramatic color and lovely aromatics. It offers fresh flavors of strawberry with a hint of cream and spice balanced by well-placed acidity. The finish is crisp and clean.



BLANC DE NOIRS

North Coast and Sonoma County

70% Pinot Noir

30% Chardonnay

38 months aging

Alcohol 12.5%

pH 3.57

Total Acidity .92g/mL

Residual sugar 1.2%

Our Blanc de Noirs tastes of brioche, berry, with bright citrus aromas. While the fine mousse highlights these notes in the mouth, the lingering finish demands yet another taste.

Our Wine Family



BLANC DE BLANCS

Sonoma County
100% Chardonnay
23 months aging
Alcohol 12.5%
pH 3.01
Total Acidity .71g/mL
Residual sugar 1.0%

This lovely wine exhibits citrus, crisp apple, light pear, kiwi and a hint of caramel flavors. The bubbles bring forth aromas, and roundness to the mouth, finishing with light tropical notes.



SPARKLING MOSCATO

North Coast
96% Muscat Canelli
4% Chardonnay
38 months aging
Alcohol 12.0%
pH 3.24
Total Acidity .71g/mL
Residual Sugar 1.15%

Made from the Orange Muscat grape that is often used for dessert wines, this wine breathes spice and citrus flower aromas. These are mirrored in the flavors along with tangerine notes.



RATAFIA

Napa Valley
100% Pinot Gris
Alcohol 15.5%
pH 3.38
Total Acidity .58g/mL
Residual Sugar 14%

Fresh ripe Anjou pear and light warm spice delight the nose while silky texture and nice balance of acidity brings a lightness to the wine and when chilled, is the perfect aperitif.

Look for our new ^{STILL} *Breathless* wines coming soon

Breathless Awards and Accolades

NOMINATED BEST NEW WINERY
San Francisco Magazine 2017

BLANC DE BLANCS

DOUBLE GOLD 2018 San Francisco Chronicle Wine Competition

DOUBLE GOLD 2018 American Fine Wine Competition

BRUT

GOLD 2018 San Francisco Chronicle Wine Competition

GOLD 2018 American Fine Wine Competition

GOLD 2017 San Francisco Chronicle Wine Competition

GOLD [2012 vintage] 2018 San Francisco Chronicle Wine Competition

BLANC DE NOIRS

DOUBLE GOLD 2018 American Fine Wine Competition

BEST OF SHOW 2017 San Francisco Chronicle Wine Competition

"A fun quaff with crisp, easygoing strawberry & citrus flavors."

Wine Spectator 2017

BRUT ROSÉ

DOUBLE GOLD 2018 American Fine Wine Competition

RATAFIA

GOLD & 92 POINTS Anthony Dias Blue, 2017



BREATHLESS
BLANC DE BLANCS

92 points

"Irresistable!"

Wine Enthusiast 2017

BREATHLESS
BLANC DE NOIRS

91 points

Wine Enthusiast 2017

BREATHLESS
RATAFIA

90 points

"entirely enjoyable!"

Wine Enthusiast 2017



 **WINEENTHUSIAST**
MAGAZINE



The Breathless Tasting Room

With a vintage 1920s feel and a tasting room built from recycled shipping containers, Breathless is the perfect blend of Art Deco and Industrial Chic—ideally situated just a short walk from the Square in the quaint town of Healdsburg. It is a place where guests can taste delicious sparkling wines, stroll the gardens, enjoy a leisurely picnic, or take lessons in beheading a bottle of sparkling with an authentic Italian Saber. Guests are also invited for an educational tour and see firsthand how sparkling wine is made in our state-of-the-art production facility.

Nominated for Best New Winery from *San Francisco Magazine* in 2017.



Events

Visitors can expect extraordinarily unique and fun events in the Gatsby style Breathless has become known for, with perfectly paired wine and foods, live music and even a Polaroid photo-booth with props.

“Breakfast at Breathless” series (the last Sunday of each month—April through October)

“Bubbles & Books at Breathless” a book signing events with local authors

“Cirque du Breathless” a 1920s themed cirque party commemorating the anniversary of the Healdsburg tasting room.





BREATHLESS

SPARKLING WINES

Quick Facts

Owners & Founders

Sharon Cohn, Rebecca Faust & Cynthia Faust

Winemaker

Penny Gadd-Coster

Location

499 Moore Lane, Healdsburg, CA 95448

707-395-7300

Media, Sales and Marketing Contact

Sharon Cohn, 707-696-6717

Tasting Room Hours

Thursday through Tuesday, 11am to 6pm

Wednesdays by appointment

Tours by appointment

Web & Social Media

breathlesswines.com

Breathless can also be found on:

